

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

11—5359

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 1-lb. cans, 48's.....Number								
Value.....								
Cases, 1-lb. cans, 96's.....Number								
Value.....								
Cases, 1-lb. flat cans.....Number								
Value.....								
Cases, 1-lb. tall cans.....Number								
Value.....								
MILD CURED:								
Tierces (800 lbs. each).....Number								
Value.....								
PICKLED:								
Barrels (200 lbs. each).....Number								
Value.....								
Bellies.....Pounds								
Value.....								
Backs.....Pounds								
Value.....								
DRY SALTEDNumber of fish								
Pounds.....								
Value.....								
FROZENNumber of fish								
Pounds.....								
Value.....								
SHIPPED FRESHNumber of fish								
Pounds.....								
Value.....								

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped)			CANNED:		
Fresh (sold locally)			Cases, ½-lb. cans		
Frozen					
Fletched			Cases, 1-lb. cans		
Dry salted				Pounds.	
Smoked					
Canned			Dry salted	For food	
Cod:			Fresh	For food	
Vessel catch—				For bait	
Dry salted			Frozen	For food	
Pickled				For bait	
Stockfish			Pickled, Scotch cure (in half-barrels)		
Tongues			Pickled, Scotch cure (in full barrels)		
Cod-liver oil	galls.		Pickled, Norwegian cure		
Shore station catch—			Pickled	For bait	
Dry salted			Fertilizer	tons.	
Pickled			Oil	galls.	
Stockfish			SALMON:		
Tongues			Caviar		
Cod-liver oil	galls.		Beleke		
CANNED:			Ukahu		
Cases, ½-lb. cans	Number		Kipperd		
	Value		Dried		
Cases, 1-lb. flat cans	Number		Fertilizer	tons.	
	Value		Oil	galls.	

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body	galls	
California gray				Oil, sperm	galls	
Finback				Fertilizer, meat	tons	
Humpback				Fertilizer, bone	pounds	
Sulphur-bottom				Whalebone	pounds	
Sperm				Meat, pickled	pounds	
Others ^a				Stearin	galls	
Total						

11-3430

CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.		Quantity.	Value.	Items.		Quantity.	Value.
		Pounds.					
Sablefish	Fresh			Tomcod	Fresh	pounds	
	Frozen				Frozen	pounds	
	Pickled				Pickled	pounds	
	Smoked			Other fish ^a	Fresh	pounds	
Eulachon	Fresh				Frozen	pounds	
	Pickled				Pickled	pounds	
	Smoked			Grayfish	Oil	galls	
Rockfish or bass	Fresh				Fertilizer	tons	
	Frozen			Crabs	(Specify unit)		
	Pickled			Mussels	do		
Smelt	Fresh			Oysters	do		
	Frozen			Seaweed	do		
	Pickled			Ivory (walrus)	do		
Pollock	Fresh			Hides	Hair seal	number	
	Frozen				Sea lion	number	
	Pickled				Walrus	number	
Flatfish	Fresh						
	Frozen						
	Pickled						

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of California
City and County of San Francisco

Peter M. Wilson

Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this 16th day of December, 1918

[SEAL.]

Marguerite S. Bruner
Notary Public.

Notary Public in and for the
City and County of San Fran-
cisco, State of California.